



# Crocodile Tears

12€

(speziato, fruttato, agrumato)

Rum anejo, Chartreuse verde, mezcal, lime, ananas, orzata, velluto di arancia e finocchietto

(spicy, fruity, citrus)

Anejo rum, green Chartreuse, mezcal, lime, pineapple, orzata, orange and fennel velvet



# *Colonial Paloma* 10€

(fresco, agrumato, speziato)  
Grappa barrique, lime, cannella,  
soda al pompelmo

(fresh, citrus, spicy)  
Barrique grappa, lime, cinnamon, grapefruit soda

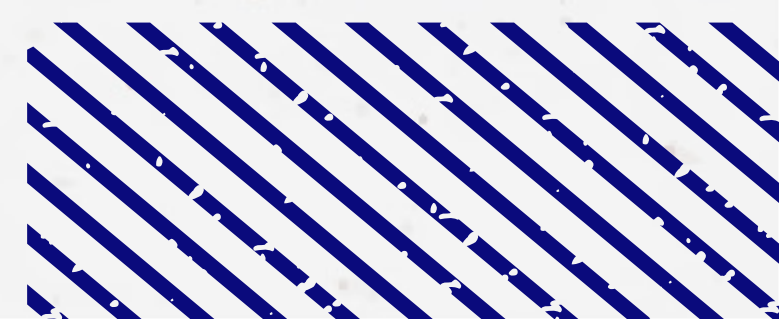


# Daiquiri Del Monte

(smoothie, fresco, fruttato)  
Pisco acholado, Wray & nephew, lime,  
banana, zucchero

12€

(smoothie, fresh, fruity)  
Pisco acholado, Wray & nephew, lime,  
banana, sugar





# Espresso Madeira

(coffee drink, agrumato, speziato)

Rum agricolo Madeira 6 anni, caffè espresso,  
orzata di mandorle, osmosi di limone

10€

(coffee drink, citrus, spicy)

Madeira agricolo rum 6 years, espresso coffee,  
almond orzata, lemon osmosis

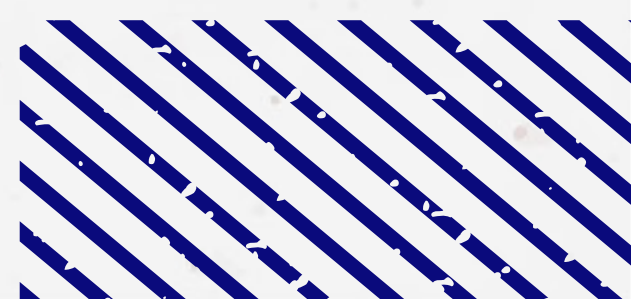


# Gloria

12€

(agrumato, fresco)  
Cachaca de alambique, limone, arancia,  
passion fruit, osmosi di agrumi

(citrus, fresh)  
Cachaca de alambique, lemon, orange,  
passion fruit, citrus osmosis





## *Gin and regret*

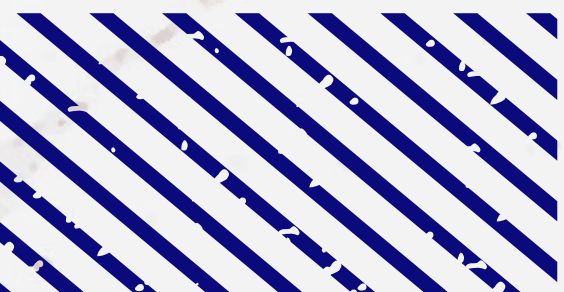
10€

(fresco, fruttato, speziato)

Gin, fiori di sambuco, limone, kiwi, basilico,  
ginger beer

(fresh, fruity, spicy)

Gin, elderflower, lemon, kiwi, basil, ginger beer





# Messicano

10€

(aperitivo, sentori di fumo)

Bitter, riduzione di vino invecchiato in botti di mezcal, soda al pompelmo Orsini

(aperitif, hints of smoke)

Bitter, reduction of aged wine in mezcal barrels, Orsini grapefruit soda



# *Spritz del ragioniere*

(aperitivo, low alcol)  
Liquore ai fiori di sambuco, rosmarino,  
lemon tonic Orsini

9€

(aperitif, low alcohol)  
Elderflower liqueur, rosemary, Orsini lemon soda